

Table 2. Regulatory authority professionals survey (7 questions)

1. Which state does your health department reside in?

	Percentage (n=35)
Ohio	9%
Texas	89%
Virginia	3%

2. Which version of the FDA Food Code does your state follow?

	Percentage (n=35)
2013	34%
2015	26%
2016	6%
2017	6%
Current/latest	17%
Other	11%

3. Thinking about the Food Code your state currently follows, if you could change one thing about the current method for cleaning and sanitizing food contact areas, what would it be?

Responses:

- “ Adding a time frame in which sanitizing solution must be changed to ensure fresh product of proper concentration is being applied to food contact surfaces. “*
- “ Allow firms to dry dishes by hand “*
- “ Better understanding of Quat binding and how it impacts sanitizer concentrations in wet wiping clothes. “*
- “ Clearer directions for industry. “*
- “ Creating a non-toxic cleaner that kills bacteria and viruses that does not harm the food. “*
- “ Frequency “*
- “ I believe that the requirements allow for effective cleaning and sanitizing, so I don’t have anything to add. “*
- “ I will change the use of wet wiping cloths in the establishments. “*
- “ I would think that using disposable wipes to clean counter tops is a safer method than reusing towels stored in a bucket. The buckets are usually not changed as often as needed. Towels are also used to clean up raw chicken spills on counter tops then the same towels will also be used on other counter tops that will affect the surface if the solution is not at correct concentration or if the towels do not hold in the solution long enough to kill any lingering bacteria. It is better to use single use towellettes or spray and discard single use paper towels. “*
- “ If there are other methods that are effective and quicker/more convenient, allow them, to increase voluntary compliance in smaller operations. “*
- “ More frequent changes of wiping cloths and sanitizing solution “*
- “ More specifics to the time in which CIP equipment is cleaned. Ie: logs required for things such as deli slicers, etc. “*
- “ Our rules state wet wiping clothes should be laundered daily. I would like to see that frequency increased and more specific ideally requiring disposable type wiping cloths for multi-use surfaces. For example: Wiping clothes in a*

sanitizing solution may be use to clean a food contact surface that comes into contact with both uncooked and ready-to-eat food items. “

“ The personal drink rules “

“ The process works. The food handlers just need to actually do the process. “

“ Using disposable towels, instead of cloth towels “

“ I wouldn't change anything. “

“ nothing” (8 Mentions)

4. Does your food code/health department allow the use of a reusable towel to clean and sanitize food contact surfaces if the towels are stored in a sanitizer solution (in a designated pail/bucket) at the appropriate concentration?

	Percentage (n=35)
Yes	97%
No	3%
Don t know	0%

5. Thinking about methods restaurants may use for cleaning and sanitizing food contact surfaces using reusable towels, how much do you agree or disagree with each of the following statements?

	n	Strongly Disagree	Disagree	Neutral	Agree	Strongly Agree
Using pail/buckets and reusable towels could cause cross-contamination between surfaces even when the sanitizer is maintained at the appropriate concentration due to food soils (fats, oils, grease) on the towels	34	0%	12%	24%	59%	6%
It may be difficult to keep the sanitizing solution at the required concentration level due to food soils on towels or in solution	34	6%	18%	12%	44%	21%
I often see improper storage of reusable towels outside of the sanitizing solution	34	0%	3%	9%	44%	47%
I often see foodservice establishments keeping reusable clean damp towels separated based on usage area (such as food preparation, dining room areas, etc.)	34	3%	15%	15%	62%	6%

6. Thinking of all inspections done in the past 12 months, in approximately what percentage of these inspections can you recall that you issued a violation for each of the following?

	n	I have not observed a violation for this in the past 12 months	Less than 1% of audits	25% of all audits	50% of all audits	75% of all audits	100% of all audits
Sanitizer used to store reusable towels below required concentration	33	9%	27%	39%	15%	9%	0%
Observed restaurant employee only use the reusable towel to wipe a food contact surface alone (not using a cleaner and sanitizer appropriately)	33	9%	27%	46%	6%	12%	0%

7. How often do you issue a repeat violation for each of the following:

	n	Never	Rarely	Sometimes	Frequently
Sanitizer used to store reusable towels below required concentration	29	0%	24%	52%	24%
Observed restaurant employee only use the reusable towel to wipe a food contact surface alone (not using a cleaner and sanitizer appropriately)	29	3%	31%	48%	17%